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(54) Title: COMPOSITION

(57) Abstract: The present invention relates to a composition and a method of preparing or treating food products so as to improve their aroma, flavour, mildness, sweetness, consistency, texture, body, mouth feel, firmness, viscosity, gel fracture, whey off, structure and/or organoleptic properties, nutrition and/or health benefits. In particular, the present invention provides a composition comprising a live micro-organism, an enzyme produced by said micro-organism and an exopolysaccharide (EPS) produced by the activity of said enzyme.